MR. COFFEE®

MODEL ECMP10

INSTRUCTION MANUAL WITH RECIPES

ESPRESSO/CAPPUCCINO MAKER

MR. COFFEE® Model ECMP10

Thank you for purchasing a MR. COFFEE Espresso and Cappuccino Maker.

NOTICE: PLEASE READ THE FOLLOWING CHANGES TO THE INSTRUCTION MANUAL

Page 4 – DIAGRAM OF PARTS

N – Heating Indicator Light (Orange)

Page 6 – BREWING ESPRESSO

6. The Heating Indicator Light will be illuminated when the machine is heating water for brewing and steaming.

8. Use the Measuring Spoon to measure out grounds into the filter. Fill either the 1 cup or 2 cup filter to the top with espresso grounds. Use the tamping tool to gently tamp down the grounds so that they are flattened down and smoothed over. Grounds should be slightly below the top of the filter cup. Gently remove any excess grounds from the rim of the filter holder.

11. When the Heating Indicator Light goes out, you may begin brewing espresso. *(Your machine will only take a few minutes to heat up enough water for brewing).* Turn the Control Dial to the right *(brewposition).* Brew for approximately 30 seconds. You may adjust brewing time to taste. A shorter brew time will yield a stronger cup of espresso. The Heating Indicator Light may come back on while you are still brewing. This just means that the machine is heating more water.

12a. When the Control Dial is turned back to the "0" position, excess water may drip into the Drip Tray. Water accumulation in Drip Tray is normal and should be emptied and cleaned after each use to avoid overflow.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THE MACHINE.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or machine in water or any other liquids.
4. Close adult supervision is necessary when this appliance is used by or near children.
5. Unplug from outlet when Coffee Maker is not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return this appliance only to the nearest Authorized Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Sunbeam may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop or to touch hot surfaces,
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, remove plug from wall outlet.
12. Do not use appliance for other than its intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
14. WARNING: To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only. Opening the bottom service cover will void the warranty.

THIS UNIT

SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended-cord must be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

*This appliance has a polarized plug (one blade *is wider than the other).* To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

IF SERVICE IS REQUIRED, DO NOT RETURN TO YOUR STORK

For Service, call I-800 MR COFFEE (I-800-672-6333)
8:30 A.M. to 5:00 P.M., Eastern Standard Time, Monday through Friday.

TO ASSIST US IN SERVING YOU, PLEASE HAVE THE MODEL NUMBER (ECMP10) AND DATE OF PURCHASE AVAILABLE.

All repairs must be made by Sunbeam or by an Authorized MR. COFFEE"" Service Center.
Please call us for assistance or for the location of the nearest Authorized MR. COFFEE"" Service Center.

PLEASE DO NOT RETURN THIS APPLIANCE TO YOUR STORE

We welcome your questions, comments or suggestions.
Please include your complete name, address and telephone number.

Consumer Affairs Department
MR. COFFEE
A Product of Sunbeam Corporation
P.O. Box 948389
Maitland, Florida 32794-8389

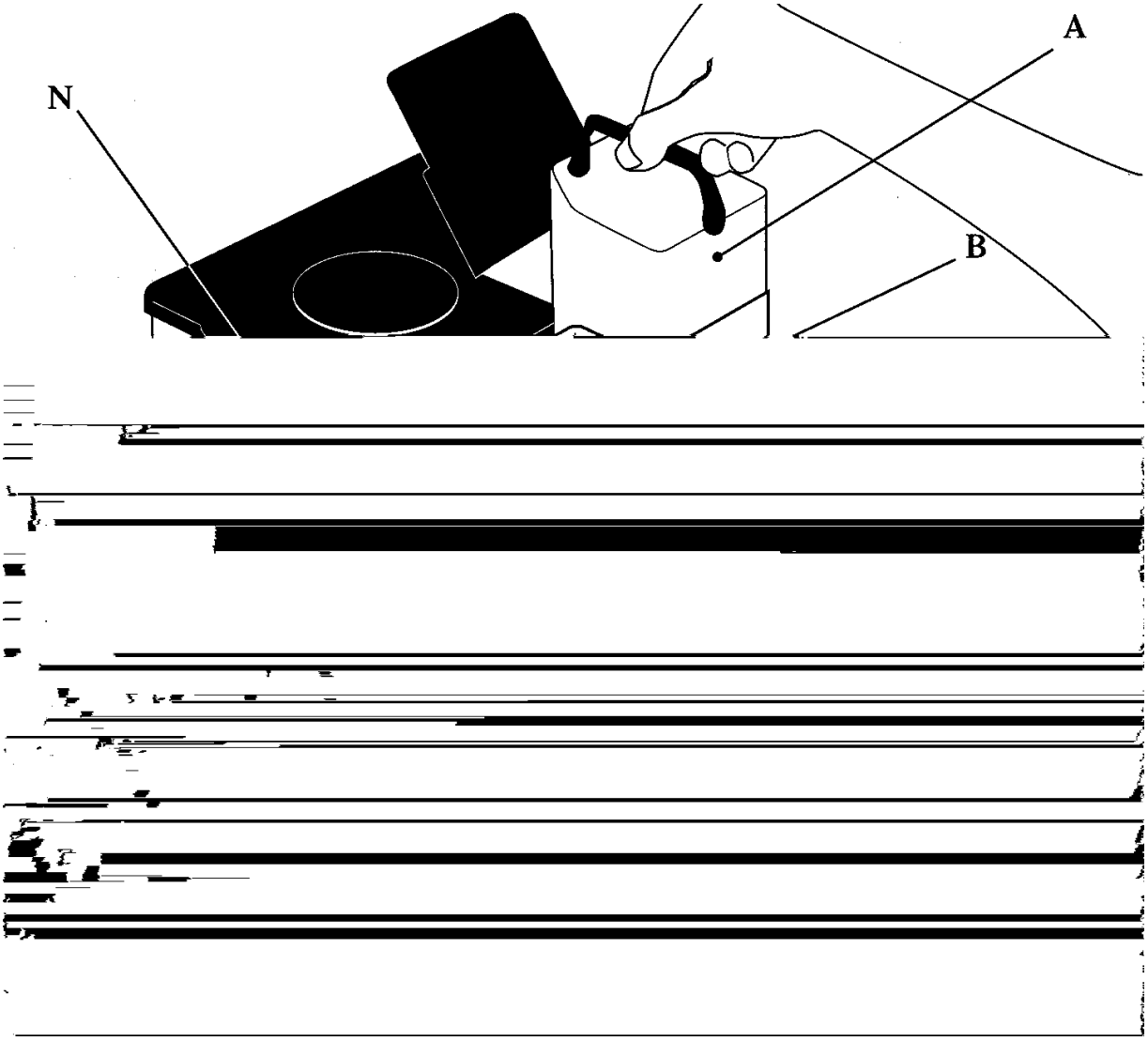
I-800 MR COFFEE(l-800-672-6333)

SAVE THESE INSTRUCTIONS

INTRODUCTION

CONGRATULATIONS! You are the owner of a MR. COFFEE Espresso and Cappuccino Maker. Please read all of the instructions in this manual carefully before you begin to use this appliance. Proper care and maintenance will ensure the long life of this appliance and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

DIAGRAM OF PARTS



A. Removable Water Reservoir
B. Water Level Indicator
C. Steam Nozzle
D. Frothing Attachment
E. Filter Holder
F. Filter Thumb Guard
G. Measuring Spoon and Tamping Tool
H. 1 and 2 Cup Filter Cups
I. Removable Drip Tray
J. Overflow Grid
K. Control Dial
L. On/Off Indicator Light *(Red)*
M. On/Off Switch
N. Brew Ready Indicator Light *(Orange)*

How to Prepare Quality ESPRESSO and Cappuccino at HOME

The Coffee

The coffee should be a freshly ground, dark, espresso roast variety. You may buy whole coffee beans and grind them yourself at home using a MR. COFFEE Burr Mill or a MR. COFFEE Bean Grinder. Store whole beans in an air-tight container, in a cool, dark area. You do not need to store them in a refrigerator or freezer. If you buy pre-ground coffee, plan to use the coffee within 7 to 8 days for best flavor. Store pre-ground coffee in an air-tight container and keep in a cool, dark area.

The Grind

This is a vital step in the espresso making process. The coffee must be ground fine, but not too fine. If you buy pre-ground coffee or have it ground, make sure you get an espresso grind.

- The correct grind should look gritty, like salt or sand.
- If the grind is too fine, water will not flow through the coffee, even under pressure. Coffee that is ground too fine looks like powder and feels like flour when rubbed between your fingers.
- If the grind is too coarse, water flows through the coffee too fast, preventing a full-flavored extraction.

The Process

Your New MR. COFFEE Espresso and Cappuccino Maker was designed to make brewing fresh espresso and cappuccino at home easy. Several hints will help you make quality espresso and frothed milk drinks time after time. First, always start with fresh, cold water in the water reservoir. Be sure that all parts of your machine are cleaned from previous uses. You can preheat the cups you brew espresso into by rinsing them with hot water. This will help keep your espresso hot after it is brewed.

The quality, roast, freshness, grind and origin of the coffee beans you use will vary the taste of your espresso. When you brew espresso, the grounds should be “tamped” in the filter cup. Tamping is the process of slightly packing the espresso coffee grounds down in the filter cup. Your MR. COFFEE Espresso/Cappuccino Machine comes with a pre-measured coffee scoop and tamping tool (seeG on *Page* 4). NOTE: Do not overpack the grounds.

Use the tamping tool to slightly press the grounds down after placing them in the filter cup. This will help you brew hot, rich, delicious espresso with perfect crema(the golden layer on top of fresh-brewed espresso).

Before Using for the First Time

Refer to Page 4 for the Diagram of Parts.

1. Wash all removable parts with hot water and a mild detergent and rinse thoroughly.
2. Fill the Water Reservoir with water.
3. Follow the steps on Page 6 for brewing espresso to rinse the inside of the machine. Use water only. You do not need to use grounds for the first cleaning cycle.

4. Follow the Steps on Page 7 for steaming milk to clean the Frothing Arm. You should use water instead of milk for this cleaning process.
5. After you have brewed one cycle and steamed for approximately 45 seconds, empty the water reservoir, remove and dry all parts.

YOUR ESPRESSO MAKER is now READY TO BREW GREAT ESPRESSO AND CAPPUCCINO!

BREWING ESPRESSO

1. Make sure the Control Dial *(see Diagram* on *Page* 4) is in the 0 position and the On/Off switch is off.
2. Plug in your new MR. COFFEE Espresso and Cappuccino Maker.
3. Remove the water reservoir and fill witk fresh, cold water. Be sure to keep the water reservoir filled above the "min" water level marking printed on the reservoir.
4. Replace the water reservoir into the machine, making sure that it fits snugly down into place. You may need to push the water reservoir down slightly. When inserted properly, the water container lid will close properly over the reservoir.
5. Turn the On/Off Switch to the "On" position so that the On Light is illuminated.
6. The temperature indicator light will be illuminated when the machine is heating water for brewing and steaming.
7. While the water is heating, insert a filter in the filter holder. Use the one cup size filter for brewing one cup of espresso and the two cup size for brewing two cups.
8. Use the Measuring Spoon to measure out grounds into the filter. Use one scoop of grounds for one cup of espresso, and two scoops for two cups of espresso. Use the tamping tool to gently tamp down the grounds so that they are flattened down and smoothed over. Gently remove any excess grounds from the rim of the filter holder.
9. Insert the filter holder into the machine. Make sure the thumb guard is flipped back and not resting on top of the filter. Insert filter holder approximately 45 degrees to the left, using the line on the Brew Head as a guide. When properly aligned, slide the filter handle to the right until the handle is in the locked position. The handle will be in the "Lock" area and should feel snug. You do not need to overtighten.
10. Place a cup underneath the filter holder spouts. Espresso will brew out of both filter spouts, so use a cup that is wide enough to catch liquid from both spouts or brew into two cups placed right next to each other.
11. When the Brew Ready Indicator Light goes out, you may begin brewing espresso. *(Your machine will only take a few minutes to heat up enough water for brewing).* Turn the Control Dial to the right *(brew position).* Brew for approximately 30 seconds. You may adjust brewing time to taste. A shorter brew time will yield a stronger cup of espresso. The brew ready indicator light may come back on while you are still brewing. This just means that the machine is heating more water.
12. Turn the Control Dial back to "0" when you are done brewing.

13. To clean the filter out, remove the filter handle by turning back to the left. Use caution when removing the filter holder as there can still be hot water in the filter. Flip the thumb guard over the filter and knock out the used grounds. Use caution as the filter and filter holder are very hot. Rinse out the filter and filter holder and dry all parts.
14. You can brew multiple cups of espresso one right after the other! Just make sure the water reservoir stays filled above the "min" level marking. Repeat Steps 5 – 13 above to brew multiple cups of espresso.

STEAMING MILK

You may wish to steam milk to make Lattes, Cappuccino or many other hot beverages using your MR. COFFEE Espresso Maker. This unit comes with a specially designed steaming attachment to aid in the steaming process. Your new MR. COFFEE Espresso and Cappuccino Maker will help you steam milk like a professional with ease!

As long as your Espresso Maker is turned on and filled with water, you can use the steaming feature. There is no need to brew espresso before or after using the steaming feature.

For best results, use whole or 2% milk. This will create the thickest froth with your steamed milk. Skim or 1% milk may be used for lower fat beverages. Your MR. COFFEE Espresso, Maker's special frothing attachment will make thick froth even using skim or 1% milk!

1. Fill a small stainless steel pitcher one third to one half way with cold milk. We recommend using a MR. COFFEE Frothing Pitcher (EFPI) or any other pitcher that holds about 10 to 12 ounces and is around 5 inches tall. The pitcher should be cold. Do not use a pitcher that has just been washed with warm water.
2. Make sure-the Espresso Machine is turned on and that there is water in the water reservoir. The brew ready indicator light will go off when the machine is ready to steam milk.
3. Place the steaming tube in the pitcher with milk. Hold the pitcher so that the steaming tube is submersed in milk and close to the bottom of the pitcher.
4. Turn the Control Dial to the left *(steamposition).* You will hear the pump "pulsing" on and off. The brew ready light will come back on while you are steaming milk. This is normal and you may continue steaming until you have completely steamed your milk. USE CAUTION: Steam emitted from the frothing arm is very HOT. As the milk heats up, the frothing pitcher will become very HOT!
5. The specially designed frothing attachment requires very little effort to produce thick and frothy steamed milk. Steam the milk until the desired consistency is achieved or until the frothed milk reaches the top of the pitcher. Slightly moving the pitcher up and down while steaming *(andkeeping the frothing tube immersed in milk)* will help produce extra froth. When you are finished steaming, turn the Control Dial back to the "0" position.
6. When the Control Dial is turned back to the "0" position, you will notice the machine releases some steam. This is the machine releasing the pressure it has generated during the steaming process and is normal.

IMPORTANT

Clean the steam nozzle and frothing attachment immediately after each use. Fill a pitcher halfway with water and run the steaming feature again for about 20 seconds. This will clean out the inside of the steaming tube. Use a damp cloth to wipe off the exterior of the steaming tube and frother attachment. You may want to rinse the frother attachment with warm soapy water. If the end of the steam tube becomes blocked with dry milk, use a sewing needle or safety pin to clean out the small hole.

ATTENTION

After using the steaming feature of your machine, the heating system is at its highest temperature. If you wish to prepare more espresso immediately after steaming milk, the heating system should be cooled down to keep from "burning': your espresso. Insert an empty filter into the filter holder, insert and secure the filter holder in the machine, place a cup underneath the filter holder and turn the Control Dial to the brew position. When the temperature ready light illimunates, turn the Control Dial back to "0." Your machine is now ready to brew espresso at the perfect temperature.

CLEANING

When you are finished brewing espresso and steaming milk, begin cleaning by turning the unit off and unplugging the power cord.

The filter handle and filters should be cleaned each time you brew espresso. To clean, remove filter handle by turning the handle approximately 45 degrees left of center. The filter handle will release down from its locked position. Use caution as the filter may still contain hot water floating on top of the coffee grounds. Knock the used espresso grounds out while holding the filter in place by holding the thumb guard lock firmly against the filter cup. Use caution as the filter cup and holder will be very hot. Rinse the filter cup and holder out thoroughly with water. It is not recommended to put the filters or filter holder in the dish washer. However, they are top-rack, dishwasher safe. If you are not going to use the machine again for some time, do not reinsert the filter holder on the brew head; this will lengthen the service life of the filter seal.

Remove the Water Reservoir and empty out any remaining water. Do not wash the Water Reservoir in the dishwasher.

Remove the Drip Tray and Overflow Grid from the machine and rinse with warm, soapy water. Do not wash these parts in the dishwasher.

CLEANING THE BREW HEAD.

The Brew Head may need cleaning after prolonged use. You may wipe off the brew head with a damp cloth to remove any old espresso grounds. If the brewing sieve (the underside of the brew head) is particularly dirty, run a few cycles of plain water through the machine. Operate the machine as if you were going to brew espresso, but do not put coffee grounds in the filter cup. Secure the filter handle in place and operate for 30 seconds several times. This will run hot water through the brew head and clean out any old grounds.

CLEANING THE FROTHING TUBE

The Frothing Tube should be cleaned immediately after every use to prevent steamed milk from drying on the tube. Fill a pitcher half way with water and run the steaming feature again for about 20 seconds. This will clean out the inside of the steaming tube.
Use a damp cloth to wipe off the exterior of the steaming tube and frother attachment. You may wish to rinse the frother attachment with warm, soapy water. If the end of the steam tube becomes blocked with dry milk, use a sewing needle or safety pin to clean out the small hole.

D E - L I M I N G

The service life of your Espresso Maker will be lengthened if you de-lime it regularly. Your Espresso Maker may be de-limed using white household vinegar. The frequency of de-liming depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED CLEANING INTERVAL

Type of Water	Cleaning Frequency
Soft Water	Every 80 Brew Cycles
Hard Water	Every 40 Brew Cycles

Fill about 18 ounces of vinegar into the Water Reservoir. Place a sufficiently large container in the middle of the drip tray. Allow about one-third of the vinegar to run through the system by operating the machine as if you were making espresso, but without putting coffee grounds in the filter cups. Switch the machine off again and leave the vinegar to work in for IO to 15 minutes. Then run the rest of it through the system in one cycle.
It may be necessary to repeat the de-liming if the lime deposits are heavy. After the last cycle, run two reservoirs of clear, fresh water through the system to clean all vinegar from the machine. Once the cleaning cycle is complete, clean all removable parts in warm, soapy water.

TROUBLE SHOOTING

The espresso temperature is too low . . .

- Tamp the espresso ground coffee down a little more firmly.
- Pre-warm the cup by rinsing with hot water.
- De-lime the appliance.

The flow through speed of the brewing espresso falls Off noticeably. . .

- Do not tamp grounds so firmly.
- De-lime the appliance.

The espresso runs out of the side or top of the filter holder. . .

- Make sure that the filter holder is fitted into the holding ring properly.
- Tighten the filter handle down a little more firmly.
- Clean the espresso grounds off the edge of the filter cups before insertjng into brew head.
- Clean the brew head.

Espresso will not come out. . .

- Be sure that the Water Reservoir is full.
- Be sure that the Water Reservoir is properly fitted into position.
- Be sure the grounds are not overpacked in the filter.
- Be sure that the filter holder is properly fitted into the holding ring.
- Clean the Filter Basket and Brew Head.
- De-lime the appliance.

The Machine is very noisy when operating . . .

- Be sure that the Water Reservoir is full.
- Be sure that the Water Reservoir is properly fitted into position.

It is difficult to brew espresso with crema . . .

- Always use fresh espresso ground coffee.
- Be sure there is sufficient espresso ground coffee in the filter basket.
- Tamp the espresso ground coffee down slightly more.

Difficulty foaming milk. . ,

- Always use fresh, cold milk.
- Use a stainless steel frothing pitcher. Insure the pitcher is cool before use.
- Clean the frothing tube by followjng the directions above:
- Move the frothing pitcher slightly up and down while frothing.

RECIPES

ESPRESSO –	Brew one or two cups at a time following the directions above. *Optional:* Add sugar to taste.
CAPPUCCINO –.	Mix 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk. Top with ground nutmeg, cinnamon, powdered chocolate or vanilla to taste.
LATTE –	Mix 1/3 espresso with 2/3 steamed milk. Top with ground nutmeg, cinnamon, powdered chocolate or vanilla to taste.
ICED ESPRESSO, CAPPUCCINO OR LATTE –	Mix beverages as described above, then pour over ice.

RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

CHOCOLATE CAPPUCCINO –.	1/3 espresso, 1/3 steamed chocolate milk and 1/3 froth from the chocolate milk.
FRENCH VANILLA LATTE –	Pour 1/2 oz. vanilla syrup, 1/4 oz. hazelnut syrup into cup. Add espresso. Top with frothed milk. Dust with vanilla powder.
VIENNA MOCHA –	Pour 2/3 oz. chocolate syrup, 1/2 oz. almond syrup into a glass. Add a shot of espresso. Fill with steamed milk and top with frothed milk. Dust with cinnamon.
BLACK FOREST CAPPUCCINO –	Pour 1 oz. chocolate syrup, 1 oz. bing cherry syrup, 1/2 oz. orange syrup into a glass. Add 2 shots of espresso. Fill with steamed milk and top with frothed milk and cinnamon.
IRISH NUT LATTE –	Pour 1 oz. Irish Cream syrup, 1 oz. hazelnut syrup, 1 shot espresso. Top with steamed and frothed milk.
CAPPUCCINO SUPREMO –	Mix 1 shot espresso with 1 oz. Amaretto, 1 oz. brandy and steamed and frothed milk.

Notes

Notes

Notes

1 -YEAR LIMITED WARRANTY

Sunbeam warrants to the purchaser that this MR. COFFEE Coffee Maker (except *for* cord set and *glass parts)* is free from -manufacturer's defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will, constitute reasonable and necessary maintenance by the purchaser.

In case of manufacturer defects in material or workmanship, Sunbeam agrees to repair (remedy) a defective Coffee Maker without charge. The purchaser's exclusive remedy against Sunbeam shall be for the repair or replacement of a defective MR. COFFEE" product.

All repairs must be made at an Authorized MR. COFFEE Service Center. To locate a MR. COFFEE Service Center, call 1-800 MR COFFEE (l-800-672-6333). *Sunbeam shall not be responsible for any repairs performed at any facility which is not an Authorized MR. COFFEE Service Center:*

This warranty gives you specific legal rights, and you may have other rights which vary from state to state. Any implied warranty is limited in duration to the one year provided in this, the only,-expressed warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

In no event shall Sunbeam be responsible for incidental or consequential damages, nor damage due to misuse or the use of any unauthorized attachment; nor damage caused by use of an electrical circuit not specified on the MR. COFFEE product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

MR. COFFEE
A Product of Sunbeam Corporation
Boca Raton, Florida 33431

P. N. 7586